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5-11-2015

Farm Newsletter

USU Student Organic Farm

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Recommended Citation

USU Student Organic Farm, "Farm Newsletter" (2015). *USU Student Organic Farm Newsletter*. Paper 85.
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+ Welcome 2015 CSA Members!

We are excited to get to know you as you come and pick up your shares at the farm and on campus! The farmers have been hard at work on the farm and in the green houses since February. It is finally warm enough to transplant our starts!



What produce to expect in the box for week 1



As we warm up from the cold season, expect the variety in the shares to increase. For the first few weeks there will be cold hardy plants such as leafy greens and some herbs. By next spring you will be craving our thick dark green spinach! Check out the recipe for ideas of how to use all these fabulous greens in your meals!

+ Preparation

Whisk last 8 ingredients together and set aside.

Combine lettuce, dried cranberries, walnuts, and feta cheese in a large bowl; add Vinaigrette, tossing to coat. Serve immediately.

Recipe from:
www.myrecipes.com

Mixed Greens with Feta and Dried Cranberries



Ingredients

- 6-8 cup(s) mixed greens torn into bite-size pieces
- 1/2 cup(s) dried cranberries
- 1 cup(s) walnuts toasted and chopped
- 1 cup(s) feta cheese crumbled
- 1/2 cup(s) olive oil
- 1/4 cup(s) cider vinegar
- 1/4 cup(s) Splenda or sugar
- 1/2 onion medium, chopped
- 1/2 teaspoon(s) paprika
- 1/4 teaspoon(s) dry mustard
- 1/8 teaspoon(s) pepper
- 1/4 teaspoon(s) celery salt